



Inspired by the ‘24 seasonal moments’ around which the Foundation’s landscape is designed, our café showcases seasonal and foraged ingredients harvested at their peak from the surrounding environment, alongside organic and award-winning produce from Goodwood’s Home Farm – nourishing, delicious and deeply connected to place.

NIBBLES

3.00	Spicy Cashew Nuts
4.00	Gordal Olives, chilli
4.00	Crab Arancini
5.00	Rosemary Focaccia, Nutbourne tomato butter

SMALL PLATES

8.00	Roast Cauliflower, cascabel, rocket, radish, red onion, date GH
12.00	Octopus, potato, paprika, capers, garlic GH
8.00	Chickpea Fritter, tomato, red onion, split peas GH
11.00	Agnolotti Pasta, smoked squash, Goodwood ricotta, sage
13.00	Goodwood beef tartare, egg yolk, game chips GH
14.00	Newhaven Monkfish, leeks, bisque, watercress GH
12.00	Sussex Fish Cake, warm pea and mint tartar sauce, watercress
14.00	Goodwood Venison, celeriac, fermented cherry GH
12.00	Goodwood Beef Featherblade, peppercorn, beetroot, turnip
6.00	Florence Fennel, red pepper, sunflower seeds GH
6.00	Crispy New Potatoes
5.00	Calabrese Broccoli, pesto, pangratato GH

DESSERT

8.00	Plums, Goodwood honeycomb
10.00	70% Chocolate Torte, blackberry
10.00	Set Kefir, matcha, apple, lemon, walnuts
12.00	Goodwood Cheeseboard